

KORZO

CAFÉ & RESTAURANT

BREAKFAST

HEALTHY BREAKFAST

150 g	Fresh home-baked fit bread with avocado and cherry tomatoes ^{1,6,7}	4,50 €
0,25 l	Fruit & yogurt smoothie with agave honey ^{7,8}	3,90 €
0,25 l	Green smoothie ⁸	3,90 €

TRADITIONAL BREAKFAST

150 g	Two-egg omelette, with your choice of three ingredients (shallots, pepper, tomato, ham, bacon, green peas, corn, mushrooms, or cheese) ^{3,7,10,12}	3,90 €
150 g	Scrambled eggs, with butter and shallots, and your choice of either ham, bacon, or mushrooms ^{3,7,10,12}	3,90 €
80 g	Ham and eggs ³	3,90 €
80 g	Bacon and eggs ³	3,90 €
100 g	French toasts ^{1,3}	2,90 €
200 g	Bagel with crispy bacon, egg, and avocado ^{1,3,7}	4,90 €

SWEET BREAKFAST

200 g	French toast smothered in maple syrup, served with blueberries and banana ^{1,3,7,12}	4,00 €
2 pcs	Continental breakfast (croissants, served with jam and butter) ^{1,3,7,12}	3,50 €

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STARTERS

80 g	Baked Brie cheese with pistachios, fig, and sour cherries vinaigrette ^{7, 8, 12}	9,90 €
80 g	USDA Prime beef carpaccio, served with rocket and parmesan shavings ^{7,12}	12,90 €
80 g	Marinated duck breasts, sous-vide with kumquat and pomegranate ¹²	10,90 €
80 g	Terrine of duck Foie gras with fig chutney, served on home-made buttery brioche ^{1,3,7,12}	11,90 €
80 g	USDA Prime beef tartar, served with a quail egg and toasts ^{1,3,10,12}	12,90 €

SOUPS

0,33 l	Chicken noodle broth with julienne vegetables ^{1,3,9}	3,90 €
0,33 l	Tuscany style tomato soup with parmesan toast and basil ^{1,3,7,12}	4,50 €

MAIN COURSE

SCHNITZELS

(pan fried premium meat in breadcrumbs; the price of each schnitzel includes a side dish of your choice – we recommend our traditional Slovak potato salad; for gluten-free version of any schnitzel add 1 €)

200 g	Traditional veal Wiener schnitzel ^{1,3}	15,90 €
220 g	'KORZO' signature schnitzel, made from pork loin ^{1,3,7}	11,90 €

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SOUS-VIDE

(sous-vide, French for 'under vacuum', is a healthy method of cooking, in which meat is vacuum sealed and placed into an accurately regulated water bath of 55 – 70 °C for longer than normal cooking times [up to 48 hours in some cases], preserving its natural aroma and retaining its moisture)

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|-------|---|---------|
| 180 g | Pork tenderloin wrapped in prosciutto crudo, served with potato gratin, apple and Pfeffer sauce ^{3,7,9,12} | 13,90 € |
| 200 g | Corn-fed chicken supreme, served with guacamole, chipotle salsa and home-made French fries ^{7,12} | 13,90 € |

BRAISING

(braising, from the French word braiser, is a combination-cooking method that uses both wet and dry heats: typically, the food is first seared at a high temperature, then finished in a covered pot at a lower temperature while sitting in some amount of liquid)

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| 200 g | Lamb shank with savoy cabbage, served with potato truffle mash ^{7,9,12} | 14,90 € |
| 160 g | Beef cheeks with pumpkin purée and cipollini ^{7,9,12} | 13,90 € |

GRILL & PAN

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|-------|---|---------|
| 200 g | Premium USDA Prime fillet steak with French fries of the house, crispy onions, served with green pepper sauce flavoured with a hint of brandy ^{7,12} | 42,90 € |
| 200 g | 'KORZO' signature beef burger with home-made chipotle remoulade, pancetta, and cheddar cheese, served with fries ^{1,3,7,11,12} | 12,90 € |
| 200 g | Parmigiana di Melanzane, oven baked aubergine slices with mozzarella and tomatoes ^{3,7,9,12} | 12,50 € |
| 220 g | Confited leg of duck with home-made bread dumpling, red cabbage on wine sauce ^{1,3,7,9,12} | 13,50 € |
| 250 g | Deer ragout with rose hip sauce and roasted gnocchi ^{1,9,12} | 13,90 € |

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FISH

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|-------|--|---------|
| 150 g | Poached duo of seabass and red snapper, served with green peas puré and baby vegetables ^{4,7} | 16,90 € |
| 160 g | Grill salmon with baby beans saffron sauce, served with leeks potatoes ^{4,7,10,12} | 15,50 € |

HOMEMADE PASTA

(we make our pasta every day in-house for the best taste and freshness; for gluten-free spaghetti add 1 €)

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|-------|---|---------|
| 250 g | Spaghetti aglio, olio, peperoncino (garlic, olive oil, and chilli peppers) ^{1,7} | 8,90 € |
| 250 g | Tagliatelle with ragout of rabbit, topped with crispy pangritata ^{1,7,9,10,12} | 12,50 € |

RISOTTO

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|-------|---|---------|
| 250 g | Risotto with taleggio cheese and sous-vide flank steak ^{7,8,9,12} | 12,90 € |
| 250 g | Saffron risotto with avocado and gravlax (marinated salmon) ^{2,4,7,9,12} | 12,90 € |
| 250 g | Pumpkin risotto with goats cheese and cranberries ^{7,9,12} | 11,90 € |

SALADS

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|-------|---|---------|
| 200 g | Traditional Caesar salad with bacon, bread croutons, and parmesan ^{1,3,4,7,10,12} | 7,90 € |
| | with chicken (100 g) ^{1,3,4,7,10,12} | 9,90 € |
| | with prawns (100 g) ^{1,2,3,4,7,10,12} | 13,90 € |
| 350 g | Beef and avocado salad, with roasted onion and Sicilian date tomatoes ^{7,10} | 14,90 € |
| 300 g | Fresh baby salads with goats cheese, golden beetroot and baked pumpkin ^{7,8,10,12} | 10,50 € |

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DESSERTS

80 g	Strawberry mousse with mascarpone, topped with honey & pecan crumble ^{7,8,12}	4,50 €
80 g	Vanilla cheesecake with blueberry foam ^{1,3,7}	4,50 €
80 g	Chocolate brownie with lavender cream ^{1,3,7}	4,90 €
80 g	Almond tartlet with ricotta ^{3,7}	4,90 €

SIDE DISHES

200 g	Traditional potato salad ^{10,12}	2,50 €
200 g	Boiled potatoes ⁷	2,50 €
200 g	French fries	2,90 €
200 g	Mashed potatoes ⁷	2,50 €
200 g	Grilled vegetables	3,50 €
200 g	Rice	2,90 €
100 g	Rocket salad with sun-dried tomatoes, parmesan cheese, balsamic vinegar, and olive oil ^{7,12}	4,40 €

Sorry, we do not serve half-portions or children menu to adults.

Meat weight is stated in raw state.

Please accept only valid sales receipt for your payment.

Allergens

Proprietor: CD group, s.r.o., Hviezdoslavovo nám. 3, 811 02 Bratislava

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| 1. Cereals containing gluten | 6. Soybeans | 11. Sesame |
| 2. Crustaceans | 7. Milk | 12. Sulphur dioxide/sulphites |
| 3. Eggs | 8. Nuts | 13. Lupin |
| 4. Fish | 9. Celery | 14. Molluscs |
| 5. Peanuts | 10. Mustard | |